

## Magpies Restaurant with Rooms

### February 14<sup>th</sup> Dinner Menu 2019



Beef Wellington with Butternut Squash, Arancini and Onion Bhaji



Filet of Sea Bass with Chicken Wing Cornish and Passion Fruit and Mango Jelly



Loin of Pork Stuffed with Charolais and Figs with  
Slow Roasted Spiced Pork Belly and Shallot Bon-Bon  
with Seasonal Greens wrapped in Sticky Bacon



Cotehill Blue and Char-Cod Cheese served with Scones with Pocher and Spring Onion  
Sauce and Homemade Spiced Orange and Apricot Chutney



Raspberry and White Chocolate Mousse with Raspberry Vodka Sorbet  
Strawberry Shortcake and Rhubarb Bakewell Tarts with Ginger Rhubarb Liqueur  
Served with a Glass of Coney and Blanc Sparkling Blanc de Blanc Champagne



Twining Tea or Stokes Coffee with Homemade Chocolate



£45.00 per person

Pre-booking is essential

Please advise us of any dietary requirements at least 48 hours prior to your arrival  
on this is a set 3 course dinner menu